4200 & 4292

HALF SIZE ELECTRIC CONVECTION OVEN

INSTALLATION - OPERATION - MAINTENANCE

MODELS

- ❑ 4200 single oven
- ❑ 7292 double oven

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Your Service Agency's Address:

Model

Serial number

Oven installed by

Installation checked by

IMPORTANT

WARNING: Improper installation, adjustment, alternation, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

The information contained in this manual is important for the proper installation, use, and maintenance of this oven. Adherence to these procedures and instructions will result in satisfactory baking results and long, trouble free service. Please read this manual carefully and retain it for future reference.

ERRORS: Descriptive, typographic or pictorial errors are subject to correction. Specifications are subject to change without notice.

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Introduction

DESCRIPTION

The Market Forge Model 4200 Electric Compact Convection Oven is an electrically powered convection oven designed to achieve high volume cooking with a minimum of power consumption. The unit consists of a heavily insulated cooking compartment fitted with a two speed convector blower and heated by electric elements. All oven controls are located on a panel on the right front of the oven as seen from the front.

OVEN COMPONENTS

The major assemblies of the model 4200 are the stainless steel and flat back painted steel cabinet enclosure, door with window, porcelain cooking compartment with nine-position shelf supports, heating element and contractor assembly, and control panel assembly. Controls and indicators include the thermostat, main power switch, blower speed switch, cool down/switch, elements on indicator light, 60-minute timer, and elements only switch. The oven is available in variety of mounting configurations: 4” 102mm high-legs, 27” 686mm legs with shelf, or stacked on top of another Model 4200 with the bottom unit on 18” 457mm stainless steel legs with shelf.

BASIC FUNCTIONING

The Model 4200 becomes operational when the power switch is placed in the ON position, door is closed, and thermostat set. Contractors located in the control section close the circuit to heating elements located at the right of the cooking chamber. When the chamber reaches the preset temperature, the thermostat contacts open, causing the contractors to interrupt the circuit to the heating elements. When the temperature in the chamber drops enough to close the thermostat contacts, the circuit closes again. Any number of such cycles might occur during the cooking time, ~indicated by the element indicator light coming on and off.

SERVICE

Required service, both preventive and corrective, is explained in section 5. Should repairs be required, a network of authorized agencies is available to assist with prompt service. A current directory of Authorized Service Agencies may be obtained on our website, www.mfii.com

The model and serial number must be referenced when corresponding with Market Forge. The data plate with serial number is located on the right of the bottom front trim ledge.

RECEIVING

1. Examine shipment for external and internal damage and completeness. Transport crated oven through building, to installation area before unpacking.
2. Report any damage or shortages to carrier and Market Forge immediately.
3. DO NOT AT ANY TIME LAY THE OVEN DOWN ON ITS TOP, RIGHT SIDE, OR FRONT. TO DO SO MAY DAMAGE THE EQUIPMENT AND VOID THE WARRANTY.

4200 SINGLE OVEN

Single Oven on 4" Legs

Fasten legs to the weld nuts located on bottom panel of oven. The hex foot on the leg is adjustable.

Single Oven on 28" Legs with Shelf

4. Insert legs (item 3) through holes in shelf (#1) Do not tighten setscrews in corners of shelf.
5. Screw leg tops (item 2) onto legs. (#3)
6. Insert leg tops (item 2) through holes in angle iron frame (#4) into weld nuts in bottom of oven.
7. Screw leg tops (item 2) into weld nuts by turning leg and top assemblies.
8. Raise shelf (item 1) to desired height and tighten set screws in shelf corners.

ITEM	PART NO.	DESCRIPTION	QTY.
1	99-6180	SOLID SHELF ST/ST	1
2	A10-0635	LEG TOP	4
3	A10-0634	FLOOR LEG 28" HIGH	4
4	D99-6183	SHELF	1

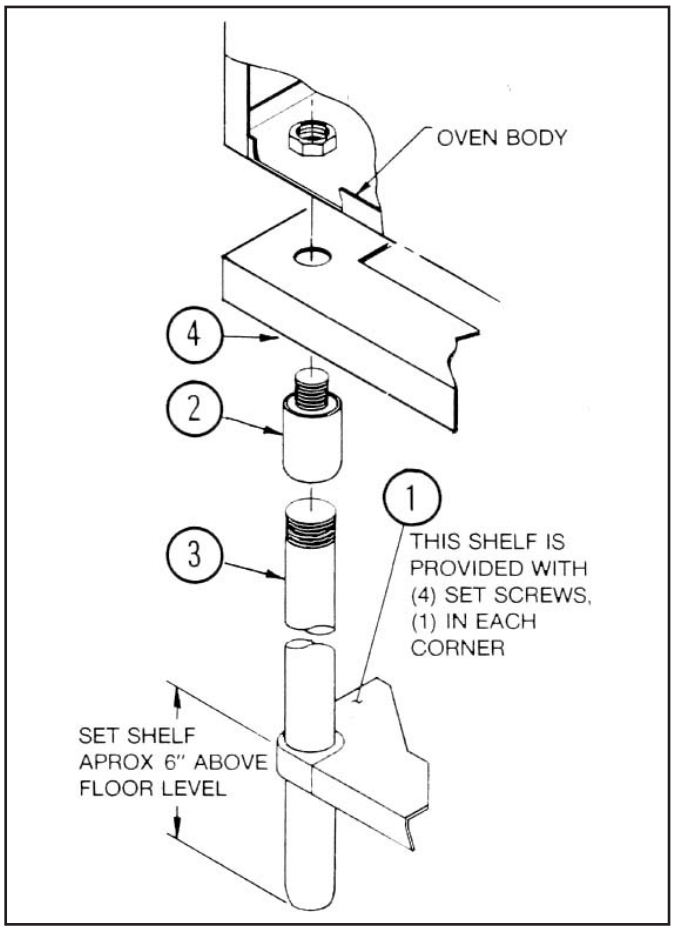

Figure 1

Assembly to Legs

4292 DOUBLE OVENS

Stacked Ovens on 18” Legs with Shelf

Assemble stand, as shown, before stacking ovens.

1. Fasten stacking channel (item 1), to the bottom left side of top oven.

   Note Left channel has (2) holes. Use nut & washer (items 3 & 4) front & rear.

2. Remove access panel from the right side of both ovens.

3. Remove knockouts from the top of the bottom oven and from the bottom of the top oven.

4. Place upper oven on top of lower oven with the right side stacking channel placed between. Line up holes in both ovens with the holes in the channel.

5. Fasten ovens together with the washer (item 4) and the bolt (item 11) Inserted up thru top of lower oven, thru stacking channel and into bottom of upper oven, using the existing weld nut to fasten the rear and the nut provided with the stacking kit (item 5) to fasten the front.

ITEM	PART NO.	DESCRIPTION	QTY.
1	B99-6203	Stacking Channel Left	1
2	B99-6204	Stacking Channel Right	1
3	10-2564	Hex Bolt 3/4-10 x 1-1/2 Lg.	2
4	10-2411	Plain Washer - 3/4	5
5	10-2320	Nut, Hex - 3/4 -10	1
6	99-6180	Solid Shelf	1
7	A09-5271	Floor Leg 18” High	4
8	A10-0635	Leg Top	4
9	D99-6183	Shelf	1
10	A25-3263	Set Screw & Wrench Kit	1
11	08-3426	Hex Bolt 3/4-10 x 4 Lg.	2

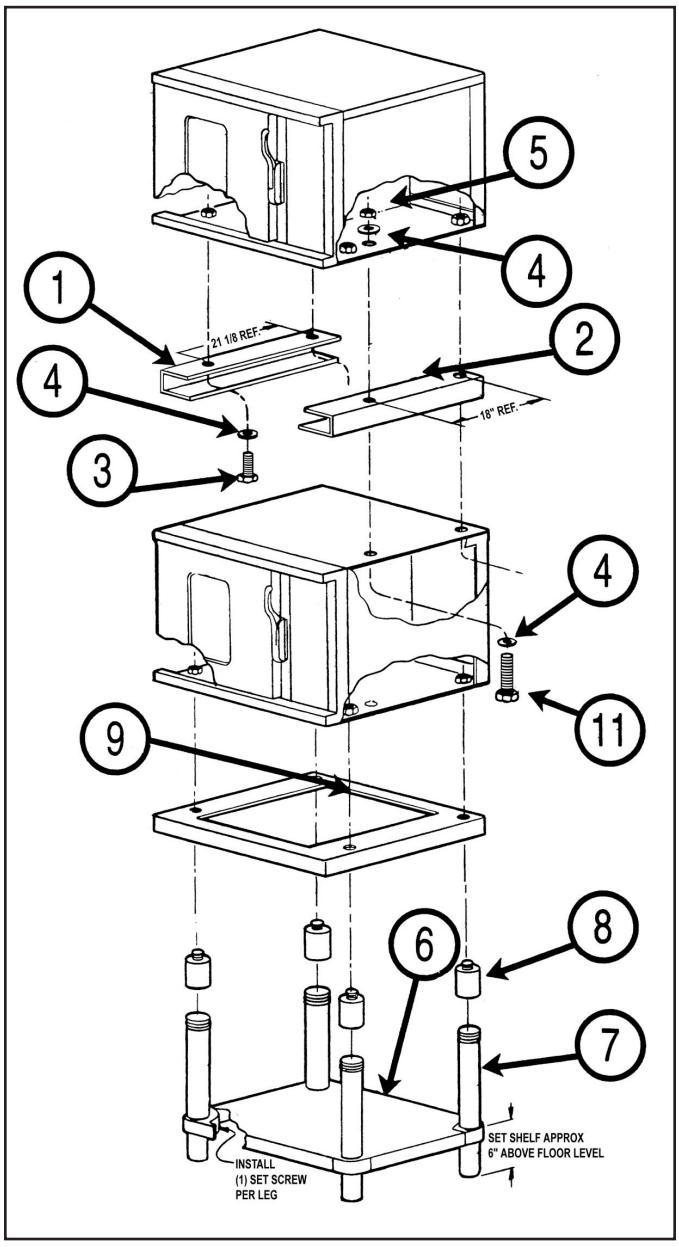

Figure 2

1. Read data plate located on top surface of right side of bottom trim just below control panel before connecting electrical supply to oven. Make sure electrical supply is the same voltage, phase, and frequency called for on date plate.
2. All ovens are shipped three phase and may be converted to single phase as per alternate single phase wiring diagram.
3. Feed supply through opening in rear of oven and connect supply wires to terminal block behind control panel.
4. Wiring diagram label is located on control bracket, accessible by opening control panel.

NOTE: Improper connection to power supply or connection to power supply other than that designated on data plate will void the warranty.

Control Panel

PRINCIPLES OF OPERATION

Uniform distribution of heat within the oven is assured by continuous operation of a convector blower. Moving air continuously strips away a thin layer of moisture and cold air from the top of the food allowing more rapid heat penetration. Lower temperatures and shorter times than those used in conventional deck ovens 'Can be used. In general, temperature settings can be reduced by 50°F (28°C) from recipe temperatures for conventional ovens. Some products may require slightly higher or lower temperatures. Product should be checked for doneness in about half the time it would take in a conventional oven. Time savings may be about 15% to 20%.

CONTROLS

All controls for the Model 4200 oven are located on the control panel on the front of the oven

1. Thermostat to control oven temperature
2. Elements On indicator light
3. Power switch with ON and OFF positions
4. Blower switch with high and low positions
5. Cool down switch with manual and auto positions
6. 60 minute electro-mechanical timer
7. Heating Elements Only Switch (Not Shown).

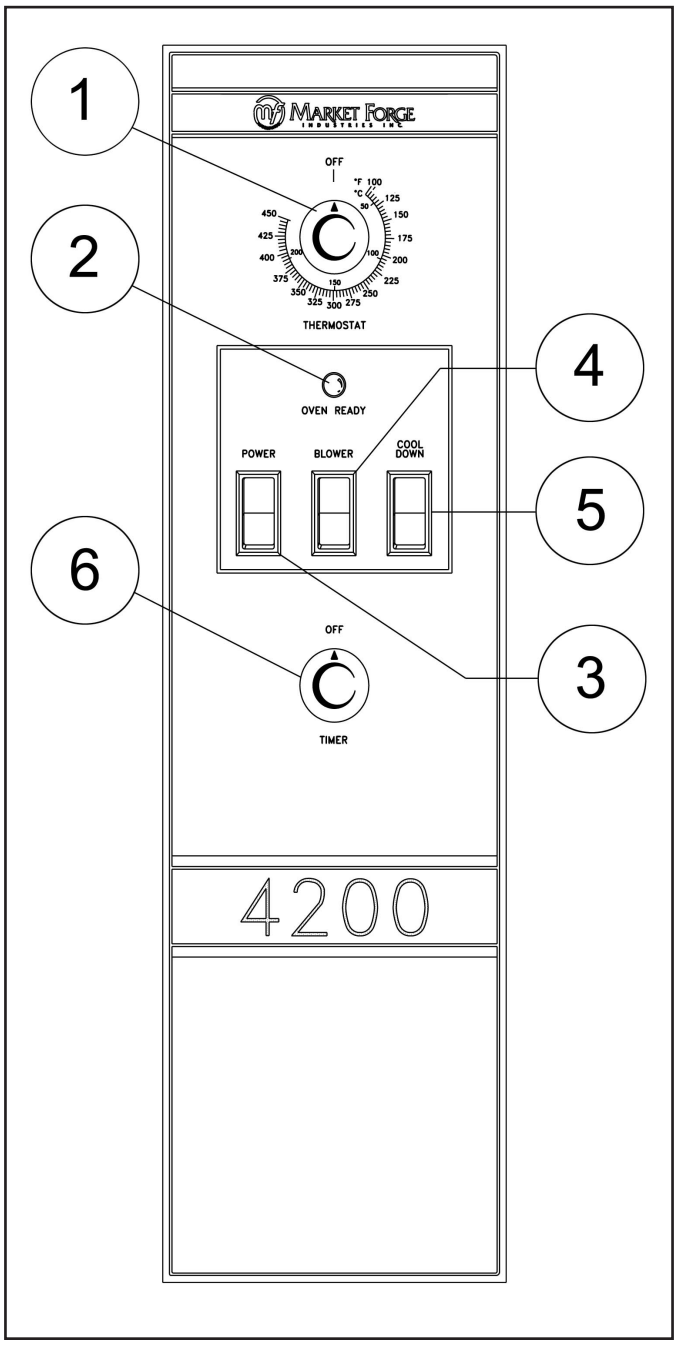

Figure 3

PRE-HEATING

1. Set thermostat to desired temperature, set blower switch to desired speed, and turn on power switch. Blower wheel should rotate clockwise when viewed from front of oven. Low speed is suggested for fragile products ie those levened by beaten egg whites such as souffles, angel food cake and popovers.
2. Indicator light will go out when desired temperature is reached. Oven will pre-heat to 350°F 180°C in about 10 minutes. Large differences in time from this indicate faulty heating elements, or connection to wrong electric power supply.

OPERATION

1. Set temperature about 50°F (28°C) less than what recipe calls for when using standard oven.
2. Load pans evenly on shelves making sure pans don't touch sides of oven or other pans.
3. Check food for doneness in about half the time it would take in a conventional deck oven. Visual inspection of food can be made without opening the door by looking through tempered glass window.
4. Blower will automatically shut off by a door interlock switch when door opens. Closing the door will restart the blower.
5. Blower may be operated with door open by placing cool down switch in manual position. No power is suppled to heating elements with cool down switch in manual position, allowing rapid lowering of oven temperatures with door open.
6. Heating elements only without blower fan when door is shut. (For delicate products)

CLEANING

WARNING

DO NOT HOSE DOWN UNIT AS IT CONTAINS ELECTRICAL COMPONENTS.

1. Clean interior of oven with a commercially available oven cleaner suitable for use on porcelain.
2. Racks, rack supports, and blower wheel may be cleaned by soaking in ammonia and water solution after removing them from oven.
3. Stainless steel parts maybe cleaned using a commercially available stainless steel cleaner.